



# PALADAR

LATIN KITCHEN & RUM BAR

## Private Group Dining



**Paladar Tysons**  
1934 Old Gallows Road  
Tysons, VA 22182  
(703) 854-1728

[www.PaladarLatinKitchen.com](http://www.PaladarLatinKitchen.com)

# Private Group Dining at Paladar

## Event Planning Basics

We would be delighted to host your party at Paladar. Your guests will love discovering the flavors of Latin America while enjoying time with friends, family or with colleagues. Thank you so much for considering us. We've pulled together answers to some common questions we've heard over the years about our private parties and included them below for you.

## Event Spaces

We have multiple room options that can accommodate parties of all different sizes. Ask our events manager for details.

## Room Charges & Minimums

There are no room fees however, minimums charges may apply depending on the day/time of year. Ask our events manager for more details.

## Guest Count

We kindly ask that you provide us with your final guest count 72 hours before your event. This number will be considered final and charges will be made accordingly. If we don't receive an update, the guest count from your agreement will be considered final.

## Audio/Visual

Our private party space has a projector and a 100" screen that you are welcome to use. It's our pleasure to help here with notice.

## Outside Vendors

It's our pleasure to coordinate with outside vendors for your party (i.e. bakers). We kindly ask that they schedule their delivery and/or setup with our event manager.

## Sales Tax

Just a friendly heads up: Virginia's sales tax is 6% for food and alcohol purchases.

### Paladar Tysons

Habiba Isse

Tel: (703) 854-1728

Email: [catering105@paladarlatinkitchen.com](mailto:catering105@paladarlatinkitchen.com)



# Cocktail Reception Menu

*All prices are per person for a two-hour event*

**Choose Three: \$17 / Choose Four: \$20**

**Choose Five: \$23**



**Chips & Salsa**

**Traditional Guacamole**

**Brazilian Cheesy Bread**

**Jerk Chicken Skewers**

**Grilled Lamb Meatball Skewers**

**Mojo Pork Tostones**

**Roasted Chicken Empanadas**

**Portobello Mushroom Empanadas**

**Braised Beef Ropa Vieja**

**Paladar Tacos**

*Blackened Fish, Braised Beef, Grilled Zucchini,  
Rio-Style Chicken, Braised Duck, Pastor Pork*

**Sweet Plantains**

**Yucca Fries**

**Sweet Potato Duck Hash**

**Spiced Almond Green Beans**

**Candied Pumpkin Seed Spinach**

**Sofrito Vegetable Kale**

**Chile Spiced Cauliflower**

# Paladar Select Menu

*Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included*

**\$25/Person**



## **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Choice of Four Entrées:**

**Chimichurri Chicken Sandwich**

**Caribbean Mango Chicken Salad**

**Kale & Sweet Potato Salad**

**Salmon & Quinoa Salad**

**Blackened Fish Tacos**

**Braised Beef Tacos**

**Grilled Zucchini Tacos**

**Rio-Style Chicken Tacos**

**Braised Duck Tacos**

**Pastor Pork Tacos**

**Paladar Burger**

**Quinoa Burger**

**El Cubano Sandwich**

### **Choice of Two Desserts:**

**Paladar Churros**

**Seasonal Donuts**

**Mexican Chocolate Natilla**

**Warm Butterscotch Bread Pudding**

**Coconut & Caramel Flan**

**Café Con Leches Cake**





# Paladar Premium Menu

*Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included*

**\$35/Person**



## **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Choice of One Appetizer:**

**Braised Beef Ropa Vieja**

**Roasted Chicken Empanadas**

**Portobello Mushroom Empanadas**

**Jerk Chicken Skewers**

**Mojo Pork Tostones**

**Grilled Lamb Meatball Skewers**

### **Choice of Four Entrées:**

*You also may add options from Select Menu*

**Rum-Glazed Cuban Pork**

**Coconut Curry Vegetables**

**Adobo Wild Shrimp & Grits**

**Herb-Roasted Chicken**

**Slow-Roasted Mojo Pork**

**Slow-Smoked Pulled Chicken**

### **Choice of Two Desserts:**

**Paladar Churros**

**Seasonal Donuts**

**Mexican Chocolate Natilla**

**Warm Butterscotch Bread Pudding**

**Coconut & Caramel Flan**

**Café Con Leches Cake**

# Paladar Presidential Menu

*Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included*

**\$50/Person**



## **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Choice of Two Appetizers:**

**Braised Beef  
Ropa Vieja**

**Jerk Chicken  
Skewers**

**Roasted Chicken  
Empanadas**

**Mojo Pork  
Tostones**

**Portobello Mushroom  
Empanadas**

**Grilled Lamb  
Meatball Skewers**

### **Choice of One Salad:**

**César Salad**

**Ensalada Mixta**

### **Choice of Four Entrées:**

*You also may add options from Select Menu*

**Grilled Skirt  
Steak Churrasco**

**Corvina  
"Veracruz"**

**Mojo Marinated  
Sockeye Salmon**

**Banana Leaf  
Roasted Cod**

**Argentinian  
Mixed Grill**

**Chipotle Honey  
Pork Chop**

**Brazilian Baby  
Back Ribs**

**Adobo Wild  
Shrimp & Grits**

**Braised Beef  
Ropa Vieja**

**Grilled Chimichurri  
Lamb Chops**

### **Choice of Two Desserts:**

**Paladar Churros**

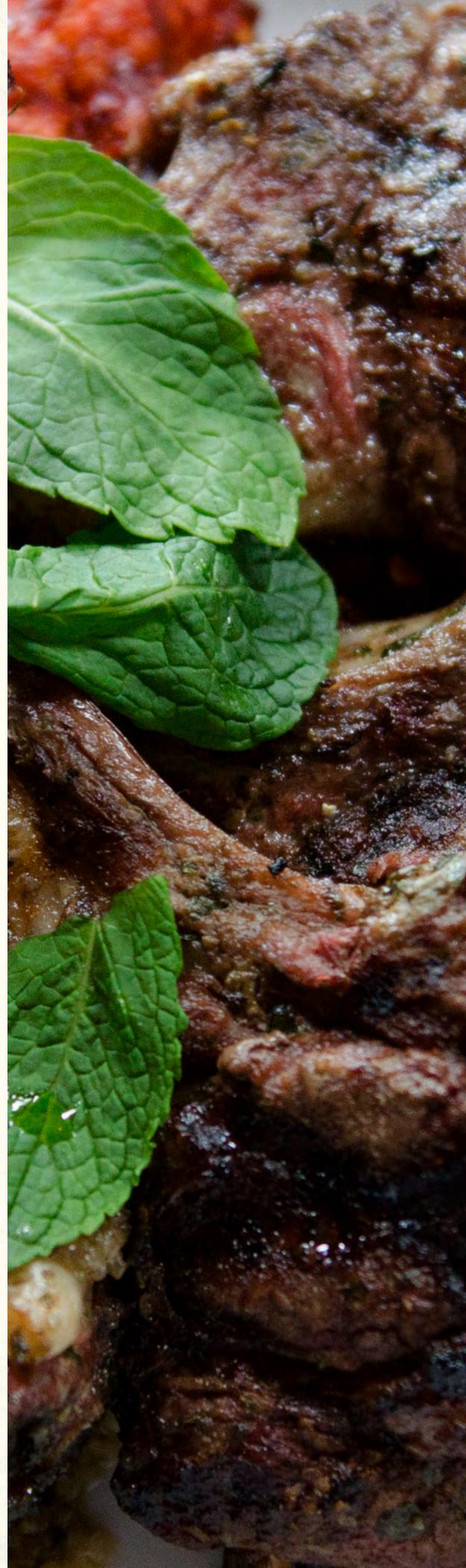
**Seasonal Donuts**

**Mexican  
Chocolate Natilla**

**Café Con  
Leches Cake**

**Warm Butterscotch  
Bread Pudding**

**Coconut &  
Caramel Flan**





## Let's Do Lunch Menu

*Plated, sit-down service offered daily 11 a.m. to 4 p.m.; soft drinks, iced tea and hot coffee included*

**\$17/Person**



### **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Choice of Four Entrées:**

**Blackened Fish Tacos**

**Grilled Zucchini Tacos**

**Pastor Pork Tacos**

**Braised Beef Tacos**

**Braised Duck Tacos**

**Rio-Style Chicken Tacos**

**Key West Chicken Wrap**

**Kale & Mushroom Wrap**

**El Cubano Sandwich**

**Kale & Roasted Sweet Potato Salad**

**Caribbean Mango Salad**

### **Add-On Lunch Options\***

#### **Appetizers:**

**Roasted Chicken or  
Portobello Mushroom  
Empanadas**

**Jerk Chicken Skewers**

**Braised Beef Ropa Vieja**

**Grilled Lamb Meatball  
Skewers**

**Mojo Pork Tostones**

#### **Desserts:**

**Paladar Churros**

**Seasonal Donuts**

**Mexican Chocolate  
Natilla**

**Warm Butterscotch  
Bread Pudding**

**Coconut Caramel Flan**

**Café Con Leches Cake**

*\*Add an appetizer or dessert for \$4 per person*

# Weekend Brunch Menu

*Plated, sit-down service offered Saturdays & Sundays only from 11 a.m. to 3 p.m.; soft drinks, iced tea and hot coffee included*

**\$20/Person**



## **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato Salsa, Caribbean Mango Salsa, House Chip Blend*

## **Latin Pastry Basket**

*Seasonal Donuts, Yucca Cake, Paladar Churros, Brazilian Cheesy Bread*

## **Choice of Four Entrées:**

**Huevos Rancheros**

**Duck Confit & Fried Egg Hash**

**Egg White & Avocado Wrap**

**Scrambled Egg & Chorizo Tacos**

**Smoked Salmon & Avocado Toast**

**Brazilian Biscuits & Gravy**

**Americano Breakfast**

**Chipotle Honey Chicken**

**Maple Pulled Pork & Fried Eggs**

**Buttermilk Pancakes**

**Adobo Bacon Avocado Toast**

## **Add-On Dessert Options\***

**Mexican Chocolate Natilla**

**Warm Butterscotch Bread Pudding**

**Coconut Caramel Flan**

**Café Con Leches Cake**

*\*Add a dessert for \$4 per person. Ask about our brunch mimosa and cocktail offerings.*





## **Traditional Buffet**

*Served for a two-hour event; soft drinks, iced tea  
and hot coffee included*

**\$28/Person**



### **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato  
Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Choice of Two Entrées:**

**Rum-Glazed Cuban Pork**

**Coconut Curry Vegetables**

**Braised Beef Ropa Vieja**

**Grilled Mojo Marinated Chicken**

**Slow-Smoked Pulled Chicken**

**Slow-Roasted Mojo Pork**

**Grilled Skirt Steak Churrasco**

**Mojo Marinated Sockeye Salmon**

### **Choice of One Dessert:**

**Paladar Churros**

**Seasonal Donuts**

*Additional appetizer options can be added for  
\$4/person; additional entrée choices can be  
added for \$6/person.*

# Superior Buffet

*Served for a two-hour event; soft drinks, iced tea  
and hot coffee included*

**\$40/Person**



## **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato  
Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Choice of Two Appetizers:**

**Braised Beef  
Ropa Vieja**

**Grilled Lamb  
Meatball Skewers**

**Roasted Chicken  
Empanadas**

**Portobello Mushroom  
Empanadas**

**Jerk Chicken Skewers**

**Mojo Pork Tostones**

### **Choice of One Salad:**

**César Salad**

**Ensalada Mixta**

### **Choice of Two Entrées:**

**Rum Glazed  
Cuban Pork**

**Slow-Smoked  
Pulled Chicken**

**Coconut Curry  
Vegetables**

**Slow-Roasted Mojo  
Pork**

**Braised Beef  
Ropa Vieja**

**Grilled Skirt  
Steak Churrasco**

**Grilled Mojo  
Marinated Chicken**

**Mojo Marinated  
Sockeye Salmon**

### **Choice of One Dessert:**

**Paladar Churros**

**Seasonal Donuts**

*Additional appetizer options can be added for  
\$4/person; additional entrée choices can be  
added for \$6/person.*





## **Paladar Brunch Buffet**

*Served for a two-hour event; soft drinks, iced tea  
and hot coffee included*

**\$25/Person**



### **Guacamole & Salsa for the Table**

*Traditional Guacamole, Fire-Roasted Tomato  
Salsa, Caribbean Mango Salsa, House Chip Blend*

### **Latin Pastry Basket**

*Seasonal Donuts, Yucca Cake, Paladar Churros,  
Brazilian Cheesy Bread*

### **Main Course**

**House Smoked Salmon OR  
Grilled Skirt Steak Churrasco**

**Scrambled Eggs**

**Smoked Bacon & Chorizo Sausage**

**Sweet Potato & Duck Hash**

**Fresh Fruit Ceviche**

**Housemade Buttermilk Pancakes**

*Ask about our brunch mimosa and  
cocktail offerings!*



# Paladar Bar Packages

Minimum of 15 guests; includes two hours of open bar

**\$20/Person**



## Spirits & Specialty Cocktails:

**Mojitos**  
(Traditional & Flavored)

**Margaritas**  
(Traditional & Flavored)

**Sangria (Red & White)**

**Well Whiskey**

**Cruzan White Rum**

**Well Tequila**

**Well Vodka**

**Well Gin**

## Choice of Two White Wines:

**Doña Paula**  
**Sauvignon Blanc**

**Lagaria**  
**Pinot Grigio**

**Santa Julia**  
**Chardonnay**

**Heinz Eiffel**  
**“Shine” Riesling**

## Choice of Two Red Wines:

**Doña Paula Cabernet**

**Natura Merlot**

**Santa Julia Malbec**

**Marques Tempranillo**

## Choice of Two Beer Selections:

**Flying Dog**  
**Seasonal**

**Devil’s Backbone 8**  
**Point IPA**

**Corona**

**Miller Lite**

**Red Stripe**

**Blue Moon**

**Dos Equis Ambar**

**Pacifico Lager**

## Premium Upgrades\*

**Mojitos (Superior)**

**Grey Goose Vodka**

**Margaritas (Superior)**

**Patrón Silver Tequila**

**Makers Mark Bourbon**

**Bombay Sapphire Gin**

**Sangria (Red and White)**

**Plantation Grand Reserve Rum**

*\*Upgrade to premium spirits for \$5 per person*

